



PINO ROMÁN

VALLE DEL ITATA

Chile

### PIPEÑO 2024

Region: Itata

Sub-region: Trehuaco

Geography: Coastal Mountain Range

Agroecological Zone: Coastal Rainfed

### VINEYARD

The vineyard is located on slopes of granite soil, without irrigation (dry-farmed), cultivated as bush vines (goblet) and on original rootstock (franc de pied), phylloxera free.

Vine age: 60+

Surface: 3 hectares (ha)

Plants/ha: 5,000

Yield: 6,000 kg/ha

Elevation: 161 meters above sea level

Average slope: 12.8%

Orientation: 135°

Lithostratigraphy: Intrusive rocks

Rock: Batholith

Winegrower: Eliana Sanhueza

### WINEMAKING

Grapes are hand-harvested and placed in small pick boxes. After destemming, grapes are fermented separately in two open vats, macerating without temperature control or added yeast. Before aging, the wine is blended and rests for 10 months in a stainless steel tank. The wine is bottled unfiltered, with minimal added sulfites (less than 15 mg/L total), and is aged for at least 3 months in the bottle before being released.

ABV: 12%

Varietal: 70% Muscat of Alexandria, 30% Pais

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